HOOSIER HERITAGE DAYS POST-VISIT ACTIVITIES

Wrap-up/Action:

A traditional pioneer gathering often brought hundreds of people together to complete an enormous task, such as Barn Raisings. Families would begin arriving at dawn and work together until dusk. Mealtime often served as the pinnacle of these gatherings, nurturing both the body and the spirit of the community. Have parents prepare several "Apple Brown Betty's" to provide students an opportunity to discuss and celebrate their afternoon at 'Possum Holler.

APPLE BROWN BETTY

Ingredients:

3 cups sliced, peeled apples

1 1/2 cups soft bread crumbs

1/2 teaspoon ground cinnamon or nutmeg or both

1/2 cup of brown sugar

1/4 cup melted butter or margarine

3/4 cup of hot water

Ice cream or whipped cream (optional)

Instructions:

Preheat oven to 350 degrees. In a bowl, mix together the apples, bread crumbs, spices, and brown sugar. Place in a greased 1 ½ quart baking dish. Mix together the melted butter or margarine and water and pour on top of the fruit mixture. Bake for about 40 minutes or until the apples are soft. Serve plain or top with ice cream or whipped cream. Makes about 4 servings.